In the Claims:

Please cancel original claims 1-11 and add new claims 12-23 as follows:

CLAIMS AS AMENDED UNDER ARTICLE 19:

1-11. (Canceled)

12. (New) A process for the preparation of an acid flavored food component comprising esterifying a fatty acid glyceride esterified by at least one fatty acid selected from the group consisting of fatty acids found in edible oils and fats with at least one carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid to produce an oil soluble, acidulant, food component for providing an acid flavor to a food.

13. (New) The process of claim 1 wherein said glyceride is a mono-glyceride.

14. (New) The process of claim 1 wherein said glyceride is a di-glyceride.

15. (New) The process of claim 1 wherein said glyceride is a mixture of mono- and di-glycerides.

16. (New) The process of claim 1 wherein said glyceride is a glyceride of a single fatty acid.

17. (New) The process of claim 1 wherein said glyceride is a glyceride of several fatty acids.

18. (New) The process of claim 1 wherein all esterifications and transesterifications between said glycerol, said fatty acid and said carboxylic acid are enzyme mediated.

19. (New) The use of a compound of the general Formula 1:

$$\begin{array}{l} CH_2O\text{-}R_1 \\ | \\ CHO\text{-}R_2 \\ | \\ CH_2O\text{-}R_3 \end{array}$$

for the manufacture of an oil soluble, acidulant, food component, for providing an acid flavor to a food, wherein R_1, R_2 and R_3 are the same or different and wherein each of R_1, R_2 and R_3 is selected from the group consisting of an anionic moiety of a fatty acid found in edible oils and fats, an anionic moiety of a carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid, and hydrogen, provided that at least one of R_1, R_2 and R_3 is an anionic moiety of a fatty acid selected from the group consisting of fatty acids found in edible oils and fats and at least one of R_1, R_2 and R_3 is an anionic moiety of a carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid.

20. (New) A glyceride ester composition containing at lest one compound of the general Formula 1 as defined in claim 8 whenever used in the manufacture of an oil soluble, acidulant, food component for providing an acid flavor to a food.

21. (New) A food component for providing an acid flavor to a food, comprising a glycerol esterified by at least one fatty acid selected from the group consisting of fatty acids found in edible oil and by at least one carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid, wherein all esterifications and transesterifications between said glycerol, said fatty acid and said carboxylic acid have been enzyme mediated.

22. (New) The use of a glycerol esterified by at least one fatty acid selected from the group consisting of fatty acids found in edible oils and fats and at least one carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid for the manufacture of an oil soluble, acidulant, food component, for providing an acid flavor to a food, wherein all esterifications and transesterifications between said glycerol, said fatty acid and said carboxylic acid are enzyme mediated.

23. (New) A method for enhancing an acidic taste of a food product, said method comprising adding to said food product an amount of a glycerol esterified by at least one fatty acid selected from the group consisting of fatty acids found in edible oil and by at least one carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid, the amount of said esterified fatty acid glycerol being sufficient to enhance the acidic taste of said food product.